BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 28: Supervise Hot and Cold Non-Alcoholic Beverage Service**
Learning aim(s)	**B:** Plan a hot and cold non-alcoholic beverage service from a given brief **C**: Carry out a hot and cold non-alcoholic beverage service
Assignment title	**Plan, prepare and serve a selection of hot and cold non-alcoholic beverage service**
Assessor	
Issue date	
Hand in deadline	
The purpose of this task is to: Enable learners to demonstrate their knowledge of food service operations	

Vocational Scenario or Context	Your information pack was so detailed and well received, your manager has asked you to plan and serve a hot and cold non-alcoholic beverage service for a given beverage outlet. You will need to write a planning brief and planning documents to allow you prepare for service. Once you have planned the service you will need to carry out the service and will be observed by tutor/manager making and serving a variety of drinks.

Task 1	Design a complex and thorough planning brief the hot and cold service of non-alcoholic drinks. Your assessor/manager will supply you with the beverage outlet you will be working in. Your brief should contain the following information: • Time plan • Stock sheets

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	• Equipment list • Drinks menu • Drinks recipes (if required) • Customer feedback forms
Task 2	You are now working following your planning brief and preparing and serving a range of hot and cold non-alcoholic beverages. You will be observed by your tutor who will write a detailed observation record on your performance dealing with customers and staff as well as preparing and serving drinks. Your observation will be supported by your planning documents and a review of the service. You will need to: • Set up ready for the service of a variety of drinks • Prepare a variety of drinks After service is completed you will have to respond in detail to factors that affect the service of hot and cold non-alcoholic beverages from given observation records and customer feedback.
Checklist of evidence required	Detailed comprehensive account of the factors that affect service.
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
B. D2	Produce a complex service brief and planning documents for a given service style to meet business needs.
C.D3	Demonstrate excellent preparation and service skills for a hot and cold non-alcoholic beverage service for business needs and recommend with justification how service staff can respond to factors affecting a hot and cold non-alcoholic beverage service.
B. M3	Produce a complex service brief and planning documents for a given service style.
C. M4	Perform complex preparation and skills for a hot and cold non-alcoholic beverage service for business needs.
C.M5	Analyse how service staff can respond to factors affecting a hot and cold non-alcoholic beverage service.
B. P4	Produce a simple service brief for a given service style for the service of hot and cold non-alcoholic beverages.
B. P5	Produce simple planning documents to prepare for a hot and cold non-alcoholic beverage service a given service style.
C. P6	Perform basic preparation and service skills for a hot and cold non-alcoholic beverage service for business needs.
C.P7	Describe factors affecting preparation and service for a hot and cold non-alcoholic beverage service.
Sources of information to support you with this Assignment	None
Other assessment materials attached to	*None*

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this Assignment Brief	